

APPETIZERS & SOUPS

Menorcan Clam Chowder (Red) She Crab (White)

Soup of the Day

Cup....5.99 Bowl....8.99

- GATOR TAIL** Fried and served with a creamy orange sauce12.99
- PEEL & EAT SHRIMP** with cocktail sauce ½ LB 16.99 FULL LB 24.99
- FRIED SHRIMP** with cocktail sauce9.99
- COCONUT SHRIMP** with creamy orange sauce10.99
- MUSSELS** Sautéed in wine and garlic butter16.99
- CRAB CAKES** (2) Sautéed and served with key lime sauce17.99
- CALAMARI** Dusted in flour and fried. Served with marinara ...12.99
- FRIED MUSHROOMS** Served with buttermilk ranch9.99
- *AHI TUNA** Seared and set over wontons with seaweed salad and Thai chili sauce13.99
- CLAM STRIPS** Fried and served with tartar sauce.....10.99
- CATFISH FINGERS** Fried and served with tartar sauce12.99
- FRIED GREEN TOMATOES** Served with key lime sauce9.99
- CHICKEN WINGS** Buffalo, BBQ or Datil pepper(10) 16.99
- CHICKEN STRIPS** Served with honey mustard12.99
- SMOKED FISH DIP** Served with crackers11.99

SALADS

Add to any salad (grilled, blackened or fried)

Chicken, Shrimp, or Fish 8

- SNOWBIRD SALAD** – Mixed greens, granny smith apples, feta cheese, raisins and pecans. Served with Satsuma vinaigrette 14.99
- AUNT KATE'S HOUSE SALAD** – Mixed greens, cucumbers, cherry tomatoes and croutons 12.99
- CAESAR** – Served with parmesan and croutons 13.99
- *AHI TUNA SALAD** – Blackened Ahi Tuna set over mixed greens, topped with cheddar cheese, roasted red peppers and salsa. Served with Southwest dressing 19.99
- COBB SALAD** – Romaine, chicken, bacon, tomato, cheddar cheese, boiled egg and avocado with choice of dressing 18.99

SANDWICHES

All sandwiches come with a choice of one side

- FLOUNDER CLUB** Fried flounder on Texas Toast with bacon, cheddar, lettuce, tomato and sliced onion18.99
- MAHI SANDWICH** A tender Mahi filet grilled, blackened, or fried on a toasted roll 18.99
- HAMBURGER** 8oz burger served with all the fixins15.99
(Add American, provolone, Swiss, or cheddar \$1)
- CHICKEN SANDWICH** Served with all the fixins. Grilled, blackened or fried 13.99
(Add American, provolone, Swiss, or cheddar \$1)
- ISLAND CHICKEN SANDWICH** Jerk spiced chicken with grilled pineapple 14.99
- MAHI REUBEN** Grilled Mahi with Swiss cheese on marble rye with slaw and 1000 island 18.99
- PULLED PORK SANDWICH** Home smoked and braised in Southern Comfort BBQ sauce with pickles..... 12.99
- CRABCAKE SANDWICH**19.99

BASKETS

- SHRIMP BASKET** Six fried shrimp, fries and a hushpuppy14.99
- FISH BITES** Fried tilapia bites, fries and a hushpuppy 16.99
- CLAM STRIP BASKET** with fries and a hushpuppy..... 14.99
- FRIED OYSTER BASKET** with fries and a hushpuppy 16.99

SEAFOOD ENTREES

- ST AUGUSTINE STYLE SHRIMP** A dozen shrimp fried, grilled, broiled or blackened with two sides24.99
- FRIED OYSTER PLATTER** with two sides26.99
- SCALLOPS** Six sea scallops grilled, broiled, blackened or fried with two sides31.99
- MAHI CATCH** Two filets with two sides29.99
- CRAB CAKES** (3) with two sides 29.99
- SHRIMP AND GRITS** Sautéed shrimp served over cheddar cheese grits topped with bacon and mushroom country gravy. Comes with house salad21.99
- LOW COUNTRY BOIL** Shrimp, clams, mussels, crawfish, snow crab, corn, potatoes, kielbasa & onion with a house salad34.99
- AUNT KATE'S SEAFOOD PLATTER** Shrimp, scallops, mahi, and a crab cake. Grilled, broiled, or fried. NO SUBSTITUTIONS35.99
- BLACKENED FISH TACOS** (3) Soft flour tortillas stuffed with blackened mahi, southwest slaw, salsa, cheddar cheese and southwest sauce with one side 19.99

ISLAND ENTREES

All Island Entrees are served with two sides

- NEW YORK STRIP STEAK** 12-ounce hand cut and chargrilled to your liking29.99
- BABY BACK RIBS** Slow smoked and glazed with our Southern Comfort barbeque sauce ... FULL RACK 25.99 HALF RACK 17.99
- MEATLOAF** Homestyle, made from scratch, topped with a tangy tomato sauce 16.99
- NORTH BEACH CHICKEN** Twin grilled chicken breasts, basted with our homemade Southern Comfort barbeque sauce. Topped with bacon, provolone, shredded cheddar and tomatoes24.99

PASTAS

All pastas served with a house salad

- CAJUN SHRIMP PASTA** Sautéed shrimp with garlic butter, Cajun spices, lemon juice and wine, tossed with linguine, red peppers, mushrooms and green onions26.99
- SHELLFISH FRA DIAVLO** Shrimp, scallops, mussels and clams sautéed in a spicy tomato sauce with linguine..... 29.99

SIDE ITEMS

- Pickled Beets – French Fries – Coleslaw – Applesauce
- Cheese Grits – Vegetable Medley – Rice – Collard Greens
- Black Beans and Rice – Potato Salad – Mashed Potatoes
- *Macaroni & Cheese or Sweet Potato Fries – add \$1.00*

DESSERT

7.99

- Key Lime Pie – Brownie Sundae
- Peach Cobbler – Cheesecake

FOR THE KIDS

- BBQ RIBS** with fries 8.99
- CHICKEN TENDERS** with fries 6.99
- FRIED SHRIMP** with fries 6.99
- CHEESE QUESADILLA** with fries 5.99
- HAMBURGER** with fries 6.99
- KRAFT MAC & CHEESE** 5.99

-Prices subject to change

Wine List

Sparkling, White & Rosé

Coastal Vines Brut, California	Split 10	38
Coastal Vines Pinot Grigio, California	7	22
Capasoldo Pinot Grigio, Italy	8.....	30
Giesen Sauvignon Blanc, New Zealand	10.....	38
Coastal Vines Chardonnay, California.....	7.....	22
Merryvale Chardonnay, Napa Valley.....		42
J Lohr Riverstone, Chardonnay, Monterey, Ca.....	10.....	38
Rose All Day, Rose, France.....	8.....	30
J. Lohr Bay Mist Riesling, Monterey, CA	9.....	34
Folinari Moscato, Italy.....	9.....	34
Coastal Vines White Zinfandel, California	7.....	22

Red

Firesteed Pinot Noir, Willamette, Oregon.....	12.....	42
Starmont Pinot Noir, Carneros, CA.....		50
Coastal Vines Merlot, California	7.....	22
Castle Rock Merlot, Columbia Valley, WA.....	10.....	38
Elsa Bianchi Malbec, Argentina.....	9.....	34
North by Northwest Red Blend, WA.....	10.....	38
Coastal Vines Cabernet Sauvignon, CA.....	8.....	26
Casillero del Diablo Cab Sauvignon, Chile.....	9.....	34
J. Lohr 7 Oaks Cab Sauvignon Paso Robles.....	12.....	42

Beer List

Bottle Domestics 5

Bud – Bud Light – Miller Lite – Coors Light – Michelob Light – Michelob Ultra – O’Douls N/A

Bottle Imports & Crafts 7

Heineken – Modelo Especial – Magner’s Cider – Guinness – Red Stripe – Corona – Newcastle – Stella Artois –

Sam Adams – Sierra Nevada Torpedo IPA – Blue Moon- Corona Light – Sierra Nevada Pale Ale –

Featured Seasonal Seltzer – Becks N/A

Draft

Bud Light – Yuengling ... Pint 5 Pitcher 15

Shock Top – Sweetwater 420 – Stella Artois – Ancient City ... Pint 6 Pitcher 18

Aunt Kate’s Originals \$12

Uncle Dave’s Lemonade – Deep Eddy Lemon Vodka, Barrow Intense Ginger Liqueur, Lemonade, Soda and Mint

Vilano Tea – Deep Eddy Sweet Tea Vodka, Barrow Intense Ginger Liqueur, Cranberry Juice & fresh squeezed lemon

Peach on the Beach – Our version of Sex on the Beach made with Deep Eddy Peach Vodka, orange juice and cranberry juice

North Beach Punch – Deep Eddy Ruby Red Vodka, Peach Schnapps, Cranberry, Pineapple & Grenadine

Caprihana – Pitas 51 Cachaca and muddled sugar and key limes served on the rocks

Painkiller – Wicked Dolphin Spiced Rum with pineapple OJ and a splash of Coconut Crème